



**Skill India**

कौशल भारत - कुशल भारत



# Sample Test Project

**Regional Skill Competition – Level 3**

**Skill 32 - Patisserie and Confectionary**

*Category: Social & Personal Services*

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SAMPLE

## Section - A

### A. Preface

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#### **Skill Explained:**

A chef who oversees the preparation and baking of desserts and cakes, chocolates in a commercial Kitchen. He or she develops dessert recipes and maintains an inventory of ingredients, while striving to achieve cost-efficiency for the restaurant. This Module is to ascertain the skills of dexterity / creativity of an individual.

#### **Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):**

Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition.

#### **Total Duration: 12 Hrs**

| DAY 1          |         | <b>Competitors</b>                        | <b>Day 1</b> |
|----------------|---------|-------------------------------------------|--------------|
| Module 1 /2/ 3 |         |                                           |              |
| Time           | Hours   | Kitchen                                   |              |
| 9.00 hrs       | 30 min  | Experts – Competitor<br>Open Conversation |              |
| 9.30 hrs       | 4 hrs   | Competition Starts                        |              |
| 13.30 hrs      | 1 hr    | Lunch                                     |              |
| 14.30 hrs      | 2 hrs   | Competition resume                        |              |
| 16:30 hrs      |         | Competition Ends                          |              |
| 16.30 hrs      | 30 mins | Area cleaning and set up                  |              |
| 17:00 hrs      |         |                                           |              |

| <b>DAY 2</b>                         |                |                                                   |
|--------------------------------------|----------------|---------------------------------------------------|
| <b>Module 1 /2/ 3</b>                |                | <b>Competitors Day 2</b>                          |
| <b>Time</b>                          | <b>Hours</b>   | <b>Kitchen</b>                                    |
| <b>9.00 hrs</b><br><b>9.30 hrs</b>   | <b>30 mins</b> | <b>Experts – Competitor<br/>Open Conversation</b> |
| <b>9.30 hrs</b><br><b>13.30 hrs</b>  | <b>4 hrs</b>   | <b>Competition Resumes</b>                        |
| <b>12.50 hrs</b><br><b>13.00 hrs</b> |                | <b>Pick for Petit Fours</b>                       |
| <b>13:30 hrs</b><br><b>14.30 hrs</b> | <b>1 hr</b>    | <b>Lunch</b>                                      |
| <b>14:30 hrs</b><br><b>14:30 hrs</b> |                | <b>Competition resume</b>                         |
| <b>15.20 hrs</b><br><b>15.30 hrs</b> |                | <b>Pick up for Bon Bon</b>                        |
| <b>16.20 hrs</b><br><b>16.30 hrs</b> |                | <b>Pick up for Entremet</b>                       |
| <b>16:30 hrs</b>                     |                | <b>Competition Ends</b>                           |
| <b>16.30</b><br><b>17:00</b>         | <b>30 min</b>  | <b>Area cleaning and set up</b>                   |

## Section - B

### B. Test Project

---

#### PORTFOLIOS

These must be presented on your presentation table at the start of the day on which you will produce and present the products –

- To contain illustrations or pictures of your entremets and sugar stand, and chocolate presentation piece designs.
- These should include explanations of your inspirations and development processes.
- All components should be labelled explicitly, recipes are optional.
- One copy of the portfolio is sufficient for marking and should be written in English.

#### THEME :

#### SUBJECT: PETIT FOUR AND MINIATURES

Competitors are to produce three (3) types from the section Miniatures, individual cakes and petit fours Consisting of 12 pieces of each type.

- The type of product will be pre-decided by the Competitors, Products must be executed Using ingredients that will be available on the Ingredient List.  
\*Any ingredients that is not on the List can be brought in by the competitors, but must be declared to the Jury during the briefing period.  
\*Similar ingredients that is already on the IL cannot be used.
- This could comprise anything outlined in the section entitled 'Miniatures, individual cakes, and petit fours' in the WSSS section of the Technical Description.
- The products should weigh between 30g – 45g each including all decorations.
- All products should weigh similarly, within the range above.
- Decorations and garnishes will be left to the Competitor's choice and should highlight the theme.

The products should be presented on platters which will be provided by the Competition Organisers.

All platters must contain similar pieces of the same type and be presented at the same time on the Presentation table.

## **SUBJECT: CHOCOLATE AND BON-BON**

Competitors are expected to produce three (3) different types of filled/piped/layered chocolates, 15 pieces of each type, and with the following restrictions:

- One variety is to be made by filling hollow chocolate moulds with at least two different fillings.
- One variety is to be piped or cut individually and dipped completely in a way that demonstrates the piping and dipping skills of the Competitor.
- One Variety of free choice and left to the competitor to decide that can showcase any new skill and personality.
- Nuts, fruits and ganache must feature in this selection somewhere.

**The chocolates should be presented on a glass platter along with a small chocolate display piece (on the presentation platter only). The display piece should be of a maximum height of 30 cm and be contained within the area of the glass platter.**

Note: Dark, milk and white chocolate must be used throughout the module in any combination, showing the three chocolate types tempered for the coating or covering.

- Ten (10) pieces of each variety are to be presented within a glass platter (40 x 60cm), provided by the Competition Organizers (total 30 pieces).
- Five (5) of each variety are to be presented on a glass platter (20 x 30cm) provided by the organizers (total 15 pieces) for tasting.
- Both trays must contain similar pieces of each variety and be presented at the same time on the presentation table.
- No ready-made transfer sheets are to be used.
- No sugar, isomalt or marzipan work is allowed as decoration, except for caramelized and candied fruit, herbs, nuts, etc...
- Each finished chocolate should weigh a minimum 10g and maximum of 15grams.
- Structure sheets are allowed.
- Moulds can be used for the chocolate display piece.
- The chocolates can be displayed on the display piece if wished.

## **SUBJECT: ENTREMET**

Competitors must produce two (2) numbers of one entremet, both of free shape and content, one presented on a simple sugar stand, the other presented on a suitable cake board

(to be sent for tasting):

- The weight of the tasting entremet should be a minimum of 800 grams and a maximum of 1000 grams, excluding decoration, including cake board.
- Flavour in the entremets are the competitor's choice.
- Both entremets must be coated on the outside using a free choice of recipes and techniques, but must not be sprayed.
- One coated entremet is not to be decorated; this should be presented on a cake board provided by the competitor, placed on the platter provided by the Competition Organizers with a **portion** cut but not removed; left on the cake board (the whole undecorated entremet will be weighed and then taken for tasting).
- The entremets must not contain frozen products; the core temperature will be taken and noted upon presentation.
- One coated entremet is to be decorated to show the theme. This entremet must be presented on a simple sugar stand.
- The sugar stand can be made from sugar or isomalt and can be a maximum of 30cm in height.
- The sugar stand may include any techniques using boiled sugar/isomalt and can be further decorated with any hand-made sugar products made on the day (eg: pulled sugar, blown sugar, poured sugar, piped sugar, Royal icing, etc.).
- The theme should be apparent; the stand and entremet should complement each other.
- The use of forms and/or moulds is allowed.
- The stand must be presented at presentation time with the decorated entremet on it.
- Competitors should provide a plain flat clear (glass or acrylic) base, of relevant shape and size, on which to serve the sugar stand with the entremet on it.

The design and development of these entremets and the sugar stand must be represented in a portfolio with illustrations and displayed on the presentation table at the start of the day on which the product will be produced. Marks will be awarded for likeness as depicted in the o

## Section – C

### C. Marking Scheme

The Assessment is done by awarding points by adopting two methods, Objective and Subjective.

- Measurement – One which is measurable
- Judgmental - Based on Industry expectations / Standard

Aspects are criteria's which are judged for assessment **Marking Scheme**

| Pâtisserie and Confectionery |                                  |                                               |                                 |            |                                                                                   |                                        |          |
|------------------------------|----------------------------------|-----------------------------------------------|---------------------------------|------------|-----------------------------------------------------------------------------------|----------------------------------------|----------|
| Criteria                     |                                  |                                               |                                 |            |                                                                                   |                                        |          |
|                              |                                  |                                               |                                 | Mark       |                                                                                   |                                        |          |
|                              |                                  | A                                             | Mise en Place / Hygiene         | 16.00      |                                                                                   |                                        |          |
|                              |                                  | B                                             | Chocolates                      | 26.00      |                                                                                   |                                        |          |
|                              |                                  | C                                             | Entremet                        | 30.00      |                                                                                   |                                        |          |
|                              |                                  | D                                             | Miniatures                      | 28.00      |                                                                                   |                                        |          |
| Sub Criteria ID              | Sub Criteria Name or Description | Aspect Type<br>O = Obj<br>S = Sub<br>J = Judg | Aspect - Description            | Judg Score | Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only) | Requirement or Nominal Size (Obj Only) | Max Mark |
| A1                           | Day 1 Hygiene -                  | J                                             | Day 1 Hygiene                   |            |                                                                                   |                                        | 2.00     |
|                              |                                  |                                               |                                 | 0          | does not meet the industry standard                                               |                                        |          |
|                              |                                  |                                               |                                 | 1          | meets the industry standard                                                       |                                        |          |
|                              |                                  |                                               |                                 | 2          | meets the industry standard and exceeds it in some respects                       |                                        |          |
|                              |                                  |                                               |                                 | 3          | is excellent relative to the industry standard                                    |                                        |          |
| A2                           | Day 1 Waste - Health and Safety  | J                                             | Day 1 Waste - Health and Safety |            |                                                                                   |                                        | 1.00     |



|    |                                        |   |                                                           |   |                                                             |  |      |
|----|----------------------------------------|---|-----------------------------------------------------------|---|-------------------------------------------------------------|--|------|
|    |                                        |   |                                                           | 0 | does not meet the industry standard                         |  |      |
|    |                                        |   |                                                           | 1 | meets the industry standard                                 |  |      |
|    |                                        |   |                                                           | 2 | meets the industry standard and exceeds it in some respects |  |      |
|    |                                        |   |                                                           | 3 | is excellent relative to the industry standard              |  |      |
| A3 | Day 1 Waste - Management               | J | Day 1 Waste - Management                                  |   |                                                             |  | 1.00 |
|    |                                        |   |                                                           | 0 | does not meet the industry standard                         |  |      |
|    |                                        |   |                                                           | 1 | meets the industry standard                                 |  |      |
|    |                                        |   |                                                           | 2 | meets the industry standard and exceeds it in some respects |  |      |
|    |                                        |   |                                                           | 3 | is excellent relative to the industry standard              |  |      |
| A4 | Day 1 work organisation and management | J | Day 1 Work process - Preparation of semi-finished product |   |                                                             |  | 2.00 |
|    |                                        |   |                                                           | 0 | does not meet the industry standard                         |  |      |
|    |                                        |   |                                                           | 1 | meets the industry standard                                 |  |      |
|    |                                        |   |                                                           | 2 | meets the industry standard and exceeds it in some respects |  |      |
|    |                                        |   |                                                           | 3 | is excellent relative to the industry standard              |  |      |
| A5 | Day 2 Hygiene -                        | J | Day 2 Hygiene                                             |   |                                                             |  | 2.00 |

|    |                                        |   |                                        |   |                                                             |  |      |
|----|----------------------------------------|---|----------------------------------------|---|-------------------------------------------------------------|--|------|
|    |                                        |   |                                        | 0 | does not meet the industry standard                         |  |      |
|    |                                        |   |                                        | 1 | meets the industry standard                                 |  |      |
|    |                                        |   |                                        | 2 | meets the industry standard and exceeds it in some respects |  |      |
|    |                                        |   |                                        | 3 | is excellent relative to the industry standard              |  |      |
| A6 | Day 2 Waste - Health and Safety        | J | Day 2 Waste - Health and Safety        |   |                                                             |  | 1.00 |
|    |                                        |   |                                        | 0 | does not meet the industry standard                         |  |      |
|    |                                        |   |                                        | 1 | meets the industry standard                                 |  |      |
|    |                                        |   |                                        | 2 | meets the industry standard and exceeds it in some respects |  |      |
|    |                                        |   |                                        | 3 | is excellent relative to the industry standard              |  |      |
| A7 | Day 2 Waste - Management               | J | Day 2 Waste - Management               |   |                                                             |  | 1.00 |
|    |                                        |   |                                        | 0 | does not meet the industry standard                         |  |      |
|    |                                        |   |                                        | 1 | meets the industry standard                                 |  |      |
|    |                                        |   |                                        | 2 | meets the industry standard and exceeds it in some respects |  |      |
|    |                                        |   |                                        | 3 | is excellent relative to the industry standard              |  |      |
| A8 | Day 2 work organisation and management | J | Day 2 work organisation and management |   |                                                             |  | 2.00 |

|                 |                                  |                                               |                                           | 0          | does not meet the industry standard                                                    |                                        |          |
|-----------------|----------------------------------|-----------------------------------------------|-------------------------------------------|------------|----------------------------------------------------------------------------------------|----------------------------------------|----------|
|                 |                                  |                                               |                                           | 1          | meets the industry standard                                                            |                                        |          |
|                 |                                  |                                               |                                           | 2          | meets the industry standard and exceeds it in some respects                            |                                        |          |
|                 |                                  |                                               |                                           | 3          | is excellent relative to the industry standard                                         |                                        |          |
| A9              | Portfolio                        | O                                             |                                           | Y/N        | Presented on Day 1 at the start of the competition.                                    |                                        | 2.00     |
| A10             | Portfolio standard               | J                                             |                                           | 0          | Not Presentable                                                                        |                                        | 2.00     |
|                 |                                  |                                               |                                           | 1          | Poorly Explained and not well illustrated                                              |                                        |          |
|                 |                                  |                                               |                                           | 2          | Illustrative but poorly explained                                                      |                                        |          |
|                 |                                  |                                               |                                           | 3          | Explicitly detailed and well labelled                                                  |                                        |          |
|                 |                                  |                                               |                                           |            | Criterion A                                                                            | Total Mark                             | 16       |
| Sub Criteria ID | Sub Criteria Name or Description | Aspect Type<br>O = Obj<br>S = Sub<br>J = Judg | Aspect - Description                      | Judg Score | Extra Aspect Description (Obj or Sub)<br>OR<br>Judgement Score Description (Judg only) | Requirement or Nominal Size (Obj Only) | Max Mark |
| B1              | Chocolates and Mini Display      | O                                             | Quantity                                  | Y/N        | correct quantity                                                                       | 15x3 types<br>45 pieces                | 1.00     |
| B2              |                                  | O                                             | Variety                                   | Y/N        | all types produced                                                                     | 3 types                                | 2.00     |
| B3              |                                  | O                                             | 3 colours tempered (white, Milk and Dark) | Y/N        | Work with dark, milk and white couvertures                                             | 3 types colours                        | 1.00     |
| B4              |                                  | O                                             | Weight                                    | Y/N        | all correct weight                                                                     | Minimum 10g<br>Maximum 15g             | 2.00     |
| B5              |                                  | O                                             | Time                                      | Y/N        | within the 10 minutes window                                                           |                                        | 1.00     |

|     |  |   |                                |     |                                                                                                                                  |              |      |
|-----|--|---|--------------------------------|-----|----------------------------------------------------------------------------------------------------------------------------------|--------------|------|
| B6  |  | O | Display piece height           | Y/N | meets height requirements                                                                                                        | maximum 30cm | 2.00 |
| B7  |  | O | Tempering / Lustre             | Y/N | Temper chocolate in order to produce a product with shine and "Snap" that does not show signs of fat or sugar bloom.             |              | 2.00 |
| B8  |  | O | Moulding / Piping technique    | Y/N | Pipe, fill, layer and dip chocolates with even size and character with regards to fillings. Produce and use ganache effectively. |              | 2.00 |
| B9  |  | J | Texture of finished Chocolates |     |                                                                                                                                  |              | 2.00 |
|     |  |   |                                | 0   | the range of chocolates is the same texture through                                                                              |              |      |
|     |  |   |                                | 1   | some thought has been applied to the texture                                                                                     |              |      |
|     |  |   |                                | 2   | the texture of the chocolate is as described and is apparent                                                                     |              |      |
|     |  |   |                                | 3   | the texture exceeds the expectations of what is described                                                                        |              |      |
| B10 |  | J | Taste of finished Chocolates   |     |                                                                                                                                  |              | 2.00 |
|     |  |   |                                | 0   | severe lack of flavour as described                                                                                              |              |      |
|     |  |   |                                | 1   | flavour is apparent but hard to ascertain                                                                                        |              |      |
|     |  |   |                                | 2   | flavour is apparent but not balanced                                                                                             |              |      |

|     |  |   |                                      |   |                                                                  |  |      |
|-----|--|---|--------------------------------------|---|------------------------------------------------------------------|--|------|
|     |  |   |                                      | 3 | all flavours have punch and are apparent, well balanced          |  |      |
| B11 |  | J | Theme                                |   |                                                                  |  | 2.00 |
|     |  |   |                                      | 0 | theme is not apparent                                            |  |      |
|     |  |   |                                      | 1 | theme has been touched upon in some not all                      |  |      |
|     |  |   |                                      | 2 | the range of chocolates shows the theme justly                   |  |      |
|     |  |   |                                      | 3 | the range of chocolates shows the theme and exceeds expectations |  |      |
| B12 |  | J | Display Piece / Creativity/Theme     |   |                                                                  |  | 2.00 |
|     |  |   |                                      | 0 | lacks creativity and theme                                       |  |      |
|     |  |   |                                      | 1 | shows the theme slightly but lacks creativity                    |  |      |
|     |  |   |                                      | 2 | shows good creativity and link to the theme                      |  |      |
|     |  |   |                                      | 3 | shows excellent creativity and link to the theme                 |  |      |
| B13 |  | J | Display Piece / Different Techniques |   |                                                                  |  | 2.00 |
|     |  |   |                                      | 0 | lack of techniques                                               |  |      |
|     |  |   |                                      | 1 | limited number of techniques at least 2                          |  |      |
|     |  |   |                                      | 2 | varied range of techniques at least three                        |  |      |
|     |  |   |                                      | 3 | a wide range of techniques used at least four                    |  |      |

| B14             |                                  | J                                             | Display Piece / Finesse |            |                                                                                   |                                        | 2.00     |
|-----------------|----------------------------------|-----------------------------------------------|-------------------------|------------|-----------------------------------------------------------------------------------|----------------------------------------|----------|
|                 |                                  |                                               |                         | 0          | finishing below standard                                                          |                                        |          |
|                 |                                  |                                               |                         | 1          | poor finishing                                                                    |                                        |          |
|                 |                                  |                                               |                         | 2          | good finishing                                                                    |                                        |          |
|                 |                                  |                                               |                         | 3          | excellent finishing                                                               |                                        |          |
| B15             |                                  | O                                             | Portfolio               | Y/N        | As per Portfolio                                                                  |                                        | 1.00     |
|                 |                                  |                                               |                         |            | Criterion B                                                                       | Total Mark                             | 26       |
| Sub Criteria ID | Sub Criteria Name or Description | Aspect Type<br>O = Obj<br>S = Sub<br>J = Judg | Aspect - Description    | Judg Score | Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only) | Requirement or Nominal Size (Obj Only) | Max Mark |
| C1              | Entremet and Sugar Piece         | O                                             | Time                    | Y/N        | within the 10 minutes window.                                                     |                                        | 2.00     |
| C2              |                                  | O                                             | Size                    | Y/N        | Produce sugar pieces to prescribed sizes.                                         | Maximum height 30 cm                   | 2.00     |
| C5              |                                  | J                                             | Creativity              |            |                                                                                   |                                        | 2.00     |
|                 |                                  |                                               |                         | 0          | lacks creativity and theme                                                        |                                        |          |
|                 |                                  |                                               |                         | 1          | shows the theme slightly but lacks creativity                                     |                                        |          |
|                 |                                  |                                               |                         | 2          | shows good creativity and link to the theme                                       |                                        |          |
|                 |                                  |                                               |                         | 3          | shows excellent creativity and link to the theme                                  |                                        |          |
| C6              |                                  | J                                             | Finesse/ Finishing      |            |                                                                                   |                                        | 2.00     |
|                 |                                  |                                               |                         | 0          | finishing below standard                                                          |                                        |          |
|                 |                                  |                                               |                         | 1          | poor finishing                                                                    |                                        |          |
|                 |                                  |                                               |                         | 2          | good finishing                                                                    |                                        |          |
|                 |                                  |                                               |                         | 3          | excellent finishing                                                               |                                        |          |
| C7              |                                  | J                                             | Compositio n of colours |            |                                                                                   |                                        | 2.00     |
|                 |                                  |                                               |                         | 0          | range of colours clash over the piece                                             |                                        |          |

|     |  |   |                       |     |                                                                             |  |      |
|-----|--|---|-----------------------|-----|-----------------------------------------------------------------------------|--|------|
|     |  |   |                       | 1   | colours are only used in their pure state over the piece                    |  |      |
|     |  |   |                       | 2   | colours are blended well over the piece                                     |  |      |
|     |  |   |                       | 3   | excellent use of colour blending/matching to produce a display piece.       |  |      |
| C8  |  | O | Temperature           | Y/N | Between 7 to 11 degrees                                                     |  |      |
| C9  |  | O | Weight                | Y/N | Ensure products are of consistent weight.                                   |  | 2.00 |
| C10 |  | J | Skills for decorating |     |                                                                             |  | 4.00 |
|     |  |   |                       | 0   | no decoration                                                               |  |      |
|     |  |   |                       | 1   | decoration simple                                                           |  |      |
|     |  |   |                       | 2   | commercial decoration                                                       |  |      |
|     |  |   |                       | 3   | exceeds commercial standards and encompasses theme                          |  |      |
| C11 |  | J | Texture               |     |                                                                             |  | 4.00 |
|     |  |   |                       | 0   | the entremet is the same texture through                                    |  |      |
|     |  |   |                       | 1   | some thought has been applied to the texture                                |  |      |
|     |  |   |                       | 2   | the texture of the entremet is as described and is apparent                 |  |      |
|     |  |   |                       | 3   | the texture exceeds the expectations of what is described and well balanced |  |      |
| C12 |  | J | Taste                 |     |                                                                             |  | 4.00 |
|     |  |   |                       | 0   | severe lack of flavour as described                                         |  |      |
|     |  |   |                       | 1   | flavour is apparent but                                                     |  |      |

|                 |                                  |                                               |                      |            | hard to ascertain                                                                      |                                        |          |
|-----------------|----------------------------------|-----------------------------------------------|----------------------|------------|----------------------------------------------------------------------------------------|----------------------------------------|----------|
|                 |                                  |                                               |                      | 2          | flavour is apparent but not balanced                                                   |                                        |          |
|                 |                                  |                                               |                      | 3          | all flavours have punch and are apparent well balanced                                 |                                        |          |
| C13             |                                  | J                                             | Theme                |            |                                                                                        |                                        | 4.00     |
|                 |                                  |                                               |                      | 0          | theme is not apparent                                                                  |                                        |          |
|                 |                                  |                                               |                      | 1          | theme is loosely apparent                                                              |                                        |          |
|                 |                                  |                                               |                      | 2          | theme is composed in some but not all of the range                                     |                                        |          |
|                 |                                  |                                               |                      | 3          | the complete range encompasses the essence of the theme and is apparent.               |                                        |          |
| C14             |                                  | O                                             | Portfolio            | Y/N        | As per Portfolio                                                                       |                                        | 2.00     |
|                 |                                  |                                               |                      |            | Criterion C                                                                            | Total Mark                             | 30       |
| Sub Criteria ID | Sub Criteria Name or Description | Aspect Type<br>O = Obj<br>S = Sub<br>J = Judg | Aspect - Description | Judg Score | Extra Aspect Description (Obj or Sub)<br>OR<br>Judgement Score Description (Judg only) | Requirement or Nominal Size (Obj Only) | Max Mark |
| D1              | Miniatures & Petit Four          | O                                             | Quantity             | Y/N        | correct quantity produced                                                              | 15 pieces                              | 2.00     |
| D2              |                                  | O                                             | Variety              | Y/N        | correct range produced                                                                 | 3 types                                | 2.00     |
| D3              |                                  | O                                             | Weight               | Y/N        | within weight parameter for all                                                        | between 30 to 45g                      | 2.00     |
| D4              |                                  | O                                             | Time                 | Y/N        | within the 10 minutes window                                                           |                                        | 1.00     |
| D5              |                                  | J                                             | Texture              |            |                                                                                        |                                        | 4.00     |
|                 |                                  |                                               |                      | 0          | the range is the same texture through                                                  |                                        |          |
|                 |                                  |                                               |                      | 1          | some thought has been applied to the texture                                           |                                        |          |



|     |  |   |            |   |                                                                             |  |      |
|-----|--|---|------------|---|-----------------------------------------------------------------------------|--|------|
|     |  |   |            | 2 | the texture of the range is as described and is apparent                    |  |      |
|     |  |   |            | 3 | the texture exceeds the expectations of what is described and well balanced |  |      |
| D6  |  | J | Taste      |   |                                                                             |  | 4.00 |
|     |  |   |            | 0 | severe lack of flavour as described                                         |  |      |
|     |  |   |            | 1 | flavour is apparent but hard to ascertain                                   |  |      |
|     |  |   |            | 2 | flavour is apparent but not balanced                                        |  |      |
|     |  |   |            | 3 | all flavours have punch and are apparent well balanced                      |  |      |
| D7  |  | J | Techniques |   |                                                                             |  | 3.00 |
|     |  |   |            | 0 | lack of techniques                                                          |  |      |
|     |  |   |            | 1 | limited number of techniques at least 2                                     |  |      |
|     |  |   |            | 2 | varied range of techniques at least three                                   |  |      |
|     |  |   |            | 3 | a wide range of techniques used at least four                               |  |      |
| D8  |  | J | Finishing  |   |                                                                             |  | 4.00 |
|     |  |   |            | 0 | finishing below standard                                                    |  |      |
|     |  |   |            | 1 | poor finishing                                                              |  |      |
|     |  |   |            | 2 | good finishing                                                              |  |      |
|     |  |   |            | 3 | excellent finishing                                                         |  |      |
| D9  |  | J | Decoration |   |                                                                             |  | 2.00 |
|     |  |   |            | 0 | no decoration                                                               |  |      |
|     |  |   |            | 1 | decoration simple                                                           |  |      |
|     |  |   |            | 2 | commercial decoration                                                       |  |      |
|     |  |   |            | 3 | exceeds commercial standards and encompasses theme                          |  |      |
| D10 |  | J | Theme      |   |                                                                             |  | 2.00 |

|     |  |   |           |     |                                                                          |            |      |
|-----|--|---|-----------|-----|--------------------------------------------------------------------------|------------|------|
|     |  |   |           | 0   | theme is not apparent                                                    |            |      |
|     |  |   |           | 1   | theme is loosely apparent                                                |            |      |
|     |  |   |           | 2   | theme is composed in some but not all of the range                       |            |      |
|     |  |   |           | 3   | the complete range encompasses the essence of the theme and is apparent. |            |      |
| D11 |  | O | Portfolio | Y/N | As per Portfolio                                                         |            | 2.00 |
|     |  |   |           |     | Criterion D                                                              | Total Mark | 28   |
|     |  |   |           |     | Competition                                                              | Total Mark | 100  |

## Section - D

### D. Infrastructure List

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#### Equipment IL

Competitors are allowed to carry their tools and equipment, there will be a toolkit check by the organisers prior to the competition.

Equipments:

1. Blenders with whisk attachments-
2. Inductions
3. Robot coupe
4. Emulsifier
5. Hot Gun- 01
6. Kitchen aid with attachments-08
7. Weighing scale
8. Gas Torch
9. Microwave
10. Spray machine with cup
11. Siphon gun

#### Tools/trays/moulds and mats:

|                   |                             |                              |
|-------------------|-----------------------------|------------------------------|
| Whisk             | Ice cream scoop             | plastic scrapper             |
| Palate knives     | Lemon squeezer              | steel scrapper               |
| pastry brush      | peeler                      | scissor                      |
| Wooden spatula    | melonballer                 | Nozzle                       |
| Grater            | Handle strainer             | Rolling pins big             |
| Knives            | Conical strainer            | Ramekins (all sizes)         |
| Drum strainer     | Tongs                       | Bread moulds                 |
| Stock pots        | Microwave bowls             | Glasses                      |
| Non stick pans    | Litre jugs                  | Platters all sizes           |
| Elevations        | Turn table                  | Rectangle/square frames      |
| Tart rings        | Cake rings (5,6,7,8)        | Cup cake trays               |
| Full trays        | Half trays                  | Perforated trays             |
| Silicon mats full | Perforated silicon mats     | Perforated half silicon mats |
| bon bon moulds    | Chopping boards all colours | Paint brush                  |
| Tweezers          |                             |                              |

#### Miscellaneous:

- Butter paper
- Cling wrap
- Hand gloves
- Silver foil
- Tissue roll
- Parchment paper

- OHP sheets
- Scale
- Stencil sheets
- Cellophane tape holder
- Cellophane roll
- Tooth pick

#### **Additional Equipment**

1. Work station (3\*2)
2. SS Kitchen work tables with granite top
3. SS Sink with attached Taps or dedicated washing area
4. Rolling Pin
5. Assorted Cookie Cutter Set
6. Assorted Plunger Cutter
7. Modeling Tool Kit
8. Knives / Exacto Knives
9. Scales
10. Platters for Presentation
11. Cutting Boards (Not Chopping Boards)
12. Bowls (mini)
13. Paint Brush
14. Blow torch
15. Air Brush
16. Duster

#### **Ingredients IL**

|                     |
|---------------------|
| Flour               |
| Atta                |
| Corn flour          |
| Corn flakes         |
| Milk powder         |
| Coconut milk powder |
| Vanilla essence     |
| Olive Oil           |
| Sea salt            |
| Baking powder       |
| Baking soda         |
| Caster sugar        |
| Grain sugar         |
| Icing sugar         |
| Brown sugar         |
| Sunflower Oil       |
| Liquid glucose      |
| Salt                |
| Pectin              |
| Cake gel            |
| Semolina            |

|                             |
|-----------------------------|
| Invert sugar                |
| Gelatine powder             |
| Gelatine leaves             |
| Honey                       |
| Coffee powder               |
| Dessicated coconut          |
| Amul Cream                  |
| Cocoa powder                |
| Hazelnut Filling            |
| Caramel Filling             |
| Choco chips                 |
| Almond flour                |
| Almond flakes               |
| Pistachio                   |
| Hazelnuts                   |
| Raisins                     |
| Whole almonds               |
| Cinnamon powder             |
| Sesame seeds (White, Black) |

|                      |
|----------------------|
| <b>Cold Storage:</b> |
| Eggs                 |
| Milk                 |
| Raspberry filling    |
| Blueberry filling    |
| Cherry filling       |
| Whip Cream           |
| Butter               |
| Frozen Purees        |
| Frozen berries       |

|                            |
|----------------------------|
| <b>Chocolate Products:</b> |
| Vanleer - Dark             |
| Vanleer – Milk             |
| Vanleer – White            |
| Van Houten – Dark          |
| Van Houten – Milk          |
| Callebaut Dark             |
| Callebaut – Milk           |
| Callebaut - White          |
| Cocoa butter               |

## Section – E

### E. Instructions for candidates

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1. Participants have 12 hours over 2 days (6 hours per day plus 1 hour mandatory lunch break) to execute the given task
2. Competition Commences at 9.30 am and Ends at 4.30pm on both days
3. Competitors have a 10 min window to place their products on to the platters presented by the organisers
4. Marks will be deducted if placed on platter after or before specified time
5. Lunch will be from 1.30pm to 2.30 pm. It is Mandatory for all competitors to leave the station.
6. Petit Four pick up from 12.50 pm to 1.00 pm
7. Bon Bon pick up from 3.20 pm to 3.30 pm
8. Entremet pick up from 4.20 pm to 4.30 pm
9. All competitors have 4.30pm to 5.00pm for cleaning and marks will be awarded for the same. Similarly on the next day 30 min of cleaning time is awarded after the competition.

## Section – F

### **F. Health, Safety, and Environment**

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1. All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.